

Mushroom and Caramelized Onion Cheesesteaks

2 tablespoon unsalted butter, softened
1 garlic clove, crushed
4 hoagie rolls, sliced
1 tablespoon oil
1 medium sweet onion, thinly sliced
4 ounces button mushrooms, thinly sliced
½ teaspoon sea salt
¼ teaspoon black pepper
¼ teaspoon onion powder
¼ teaspoon garlic powder
1 pound ribeye steak, trimmed and thinly sliced*
8 slices provolone cheese, mild

- Mix together the butter and garlic. Spread on cut side of hoagie rolls.
- Preheat pan to medium heat. Cook cut side of rolls until toasted. Set aside.
- Add; cook onions slowly until caramelized.
- Add mushrooms; cook until browned.
- Mix together salt, pepper, onion and garlic powder; season steak with spice mix.
- Add steak to pan; saute until completely cooked through.
- Top with cheese; cook until melted.
- Transfer mixture to rolls.

Strawberry/Vanilla Milkshakes

1 cup whole milk
½ teaspoon vanilla
½ pound fresh strawberries, hulled and chopped
¼ cup strawberry simple syrup, optional
1 pint vanilla ice cream

- Add ingredients to a blender.
- Blend until smooth; serve garnished with additional strawberries.



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Turkey Chili

2 teaspoons olive oil
1 small onion, diced
½ medium red bell pepper, diced
2 garlic cloves, minced
½ pound lean ground turkey
2 tablespoons chili powder
1 teaspoon ground cumin
1 teaspoon dried oregano
1 (14-ounce) can diced fire-roasted tomatoes
1 cup chicken broth
1 cup pinto beans
1 cup fresh or frozen corn
Grated cheddar cheese
Salt and pepper

- Bring a saucepan to medium heat and add the oil.
- Cook the onion and red pepper until golden brown.
- Add garlic; cook 1 minute more.
- Add in ground turkey and break up the meat; cooking until no longer pink.
- Add in chili powder, cumin, oregano, cayenne pepper and salt; stir for about 20 seconds.
- Add tomatoes, chicken broth, kidney beans and corn.
- Bring to a boil, then reduce heat and simmer for 15 to 20 minutes until chili thickens and flavors come together.
- Season with salt and pepper. Serve topped with cheddar cheese.